

Award Winning Recipes

Surprisingly Simple And Oh So Satisfying!

(NAPSA)—To make life simply delicious, a free recipe brochure offers seven award-winning rice recipes that can be prepared in 30 minutes using just six ingredients.

The winning recipes in the “Surprisingly Simple” brochure were selected by USA Rice Federation from over 1,200 recipes submitted by home cooks in the 8th annual Rice to the Rescue! contest. Winners were selected based on taste, ease of preparation, creativity and appearance.

Linda Rohr from Darien, Conn., received the \$5,000 Grand Prize for her Creamy Rice Pudding Brulee with Gingered Berries. This twist on the classic, rich dessert features fresh berries, brown sugar and crystallized ginger.

Tilapia with Cheesy Roasted Pepper-Chipotle Rice was selected as best whole grain rice recipe. Other winning recipes include Shrimp & Rice Patties with Creamy Cilantro Sauce, Sushi di Italia, and more. Here’s the grand-prize-winning recipe:

Creamy Rice Pudding Brulee with Gingered Berries

3 cups mixed berries (such as strawberries and blueberries)

1 (2-ounce) jar crystallized ginger, coarsely chopped

2 cups heavy cream or half and half

3 cups cooked medium or long-grain white rice

½ cup packed light brown sugar, divided

1 tablespoon butter

¼ teaspoon almond extract

Preheat broiler. Combine berries and 3 tablespoons chopped ginger in medium bowl; set aside. Bring heavy



This melt-in-your-mouth Creamy Rice Pudding Brulee features fresh berries, brown sugar and crystallized ginger.

cream, rice, and ½ cup brown sugar just to a boil in large saucepan over medium-high heat. Reduce heat to medium; cook 10 minutes, stirring frequently, or until thickened. Remove from heat, stir in remaining ginger, butter and extract. Spray 8 ovenproof custard cups (or one 10-inch shallow oven-safe baking dish or quiche dish) with vegetable cooking spray and place on baking sheet. Spoon equal amounts of rice mixture into each cup. Sprinkle evenly with remaining sugar; broil 2 to 3 minutes or until sugar completely melts and begins to bubble. Remove from broiler; let stand 2 minutes. Serve with berry mixture.

Makes 8 servings.

For your free copy of “Surprisingly Simple,” send a business-size, self-addressed, stamped envelope to: Surprisingly Simple, c/o USA Rice Federation, 4301 N. Fairfax Dr., Suite 425, Arlington, VA 22203 or visit www.usarice.com/consumer to download the winning recipes and brochure.